

HOT FOOD TASTING SCORE SHEET: [CATEGORY F/G]

COMPETITOR:

JUDGE:

SHOW: Fort Lee Culinary Competition

DATE:

Criteria	MAX PTS	1 st	2 nd	3 rd	4 th
Serving Methods & Presentation: (Fresh and colorful, easy to eat closely placed items for maintaining temperature, hot/cold serving plate, stylistic but practical)	5				
Portion Size and Nutritional Balance: (35:65 balance of protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied)	5				
Menu and Ingredient Compatibility: (Do the recipe ingredients compliment each other in color, flavor, and texture? Are the ingredients balanced in size and amounts)	10				
Creativity & Practicality: (Is the dish creative, showing something new or an old idea modernized? Can the dish be prepared for a party of 40?)	5				
Flavor, Taste, Texture & Doneness: (D the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the meat/fish and is it the correct consistency and smooth?)	35				
INDIVIDUAL COURSE SCORES	60				

SUBTOTAL _____
/NUMBER OF COURSES _____
=SERVICE/TASTING SCORE _____

COMMENTS:

COURSE 1:

COURSE 2

COURSE 3

COURSE 4

Judges Guideline for Standards	
54-60	pts – Gold
48-53.99	pts – Silver
42-47.99	pts -Bronze

JUDGES SIGNATURE: _____